

OPENING HOURS

MONDAY	5 PM — 10 PM
TUESDAY	11:30 AM — 3 PM, 5 PM—10 PM
WEDNESDAY	11:30 AM — 3 PM, 5 PM—10 PM
THURSDAY	11:30 AM — 3 PM, 5 PM—10 PM
FRIDAY	11:30 AM — 3 PM, 5 PM—10 PM
SATURDAY	11:30 AM — 3 PM, 5 —11 PM
SUNDAY	11:30 AM — 3 PM, 5 — 10 PM



TAKE AWAY MENU

ORDER PICKUP 10% OFF

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STARTERS

SAMOSA (2PC) Golden pastry pockets stuffed with spiced potato and peas.	\$8.90
MIX VEG PAKORA (5PC) Crispy fritters made with mixed vegetables and gram flour batter.	\$8.90
ONION BHAJI (4 PCS) Golden, crispy fritters made with onion, potato, and spices	\$9.90
PANEER PAKODA (6PC) Soft paneer cubes coated in spiced batter and fried till golden.	\$15.90
SAMOSA CHAAT Crushed samosa topped with yogurt, chutneys, and chaat spices.	\$11.90
ALOO TIKKI CHAAT Crispy potato patties served with yogurt, chutneys, and fresh herbs.	\$11.90
PALAK PATTA CHAAT Crispy spinach leaves layered with yogurt and sweet-spicy chutneys.	\$11.90
DAHI BHALLA (5PC) Soft lentil dumplings soaked in creamy yogurt and mild spices.	\$11.90
DAHI BHALLA PAPDI CHAAT Bhalla and papdi topped with yogurt, chutneys, and crunchy sev.	\$12.90
CHAAT PAPDI Crispy wafers mixed with yogurt, chutneys, and tangy spices.	\$11.90
BHEL PURI Puffed rice tossed with chutneys, veggies, and a sweet-spicy crunch.	\$11.90
PANEER 65 Spicy, crispy fried paneer tossed in bold South Indian spices.	\$16.90
TANDOORI PANEER TIKKA (6PC) Marinated paneer grilled in the tandoor with smoky spices.	\$17.90
AFGHANI SOYA CHAAP Creamy, mildly spiced soya chaap grilled for a rich, smoky flavor.	\$19.90
TANDOORI SOYA CHAAP Spiced soya chaap marinated and roasted in the tandoor.	\$17.90

NON-VEG STARTERS

CHICKEN PAKORA (6PC) Crispy fried chicken fritters seasoned with aromatic spices.	\$17.90
CHICKEN 65 Spicy, tangy deep-fried chicken tossed in South Indian masala.	\$17.90
TANDOORI CHICKEN TIKKA (6PC) Juicy chicken cubes marinated and char-grilled to smoky perfection.	\$18.90
MALAI CHICKEN TIKKA (6PC) Creamy, cheese-marinated chicken grilled soft and tender.	\$18.90
TANDOORI CHICKEN ON THE BONE (HALF) Classic bone-in chicken marinated and roasted with bold tandoori spices.	\$17.90
TANDOORI CHICKEN ON THE BONE (FULL) Full portion of smoky, spice-marinated chicken cooked in the tandoor.	\$20.90
TANDOORI ACHARI PRAWNS Juicy prawns marinated in tangy pickle spices and grilled.	\$20.90
AMRITSARI FISH Crispy battered fish fried with carom seeds and Punjabi spices.	\$17.90
LAMB SEEKH KEBAB Minced lamb skewers blended with herbs and spices, grilled till juicy.	\$18.90

WOK DISHES

(BLEND OF INDIAN AND CHINESE FLAVOURS)	
VEGETABLE MANCHURIAN Vegetable dumplings tossed in a flavorful Indo-Chinese sauce with garlic, ginger, and bell peppers. Garnished with spring onions. Available dry or with gravy.	\$16.90
CHILLI CHICKEN Crispy fried chicken tossed with onions, bell peppers, garlic, and spicy Indo-Chinese sauces. Garnished with spring onions and sesame seeds. Available dry or with gravy.	\$17.90
CHILLI PANEER Crispy fried paneer (cottage cheese) cubes tossed with onions, bell peppers, garlic, and spicy Indo-Chinese sauces. Garnished with spring onions and sesame seeds. Available dry or with gravy.	\$17.90
CHILLI MUSHROOM Crispy fried mushrooms tossed with onions, garlic, and house-made Indo-Chinese sauces. Garnished with spring onions and sesame seeds.	\$17.90
VEG FRIED RICE Fragrant basmati rice stir-fried with fresh vegetables, soy sauce, and aromatic spices. A	\$15.90
CHICKEN FRIED RICE Wok-tossed rice with tender chicken, fresh veggies, and savory sauces for a smoky, street-style flavor.	\$16.90
CHILLI GARLIC NOODLES Wok-tossed noodles tossed with fresh garlic, red chillies, and bold sauces for a spicy, aromatic kick.	\$15.90
HAKKA NOODLES Classic Indo-Chinese style noodles stir-fried with crisp veggies, savory sauces, and smoky wok flavors.	\$15.90
EGG NOODLES Soft noodles stir-fried with fluffy eggs, fresh veggies, and savory sauces for a simple, satisfying bite.	\$16.90
CHICKEN NOODLES Stir-fried noodles tossed with tender chicken, fresh veggies, and savory sauces for a hearty, flavorful meal.	\$17.90

LAMB & GOAT

LAMB KORMA (MILD) Tender lamb slow-cooked in a creamy cashew gravy with delicate, aromatic spices.	\$19.90
LAMB MADRAS (MILD- MEDIUM) Flavorful South Indian style curry with warm spices and a gentle heat.	\$19.90
LAMB ROGAN JOSH (MEDIUM) Classic Kashmiri curry with rich red gravy, bold spices, and succulent lamb.	\$19.90
SPINACH LAMB (MEDIUM) Juicy lamb simmered in a smooth spinach gravy with earthy, wholesome flavors.	\$19.90
LAMB VINDALOO (HOT) Spicy, tangy curry packed with fiery chillies and robust Goan spices.	\$19.90
GOAT CURRY Slow-cooked goat in a traditional masala gravy, rich, hearty, and deeply flavorful.	\$20.90

NON-VEGETARIAN CURRIES

BUTTER CHICKEN (MILD) Creamy tomato-butter gravy with tender chicken, rich, smooth, and comforting.	\$18.90
CHICKEN KORMA (MILD) Slow-cooked chicken in a silky cashew and aromatic spice gravy with a subtle sweetness.	\$18.90
CHICKEN TIKKA MASALA (MEDIUM) Grilled chicken tikka simmered in a bold, spiced tomato-onion masala.	\$18.90
DHABBA CHICKEN CURRY (MEDIUM) Rustic roadside-style curry with homely spices and rich, hearty flavors.	\$18.90
KADAI CHICKEN (MEDIUM) Chicken tossed with capsicum, onions, and freshly crushed spices in a thick kadai masala.	\$18.90
CHICKEN MADRAS (MILD- MEDIUM) South Indian style curry with coconut notes and a warm, tangy spice kick.	\$18.90
MANGO CHICKEN (MILD-MEDIUM) Tender chicken in a sweet-spicy mango gravy with a tropical twist.	\$18.90
SPINACH CHICKEN (MEDIUM) Juicy chicken cooked in a smooth, flavorful spinach (palak) gravy packed with earthy taste.	\$18.90
CHICKEN VINDALOO (HOT) Fiery Goan curry with bold spices, vinegar tang, and intense heat.	\$18.90
CHETTINAD KAALI MIRCH CHICKEN (HOT) Pepper-forward Chettinad-style chicken bursting with roasted spices and smoky heat.	\$18.90

VEGETARIAN CURRIES

DAL TADKA (MILD—MEDIUM) Yellow lentils tempered with garlic, cumin, and spices for a comforting, homestyle flavor.	\$15.90
DAL PALAK (MILD—MEDIUM) Wholesome lentils cooked with fresh spinach and mild aromatic spices.	\$15.90
DAL MAKHANI (MEDIUM) Creamy black lentils slow-cooked with butter and spices for a rich, indulgent taste.	\$15.90
ALOO GOBI (MEDIUM) Potatoes and cauliflower sautéed with traditional spices in a classic dry-style curry.	\$15.90
CHANNA MASALA (MEDIUM) Chickpeas simmered in a tangy tomato-onion gravy with bold North Indian spices.	\$15.90
MIXED VEG CURRY (MEDIUM) Seasonal vegetables cooked in a flavorful, spiced gravy for a hearty meal.	\$16.90
MIXED VEG KORMA (MILD) Fresh vegetables in a creamy, mildly sweet cashew-based korma sauce.	\$16.90
CASHEW CORN GOBI (MILD) Cauliflower and sweet corn cooked with crunchy cashews in a rich, mild gravy.	\$17.90
MALAI KOFTA (MILD) Soft paneer and potato dumplings stuffed with nuts and raisins, served in a creamy, mildly spiced tomato and cashew-based gravy.	\$17.90
PALAK PANEER (MEDIUM) Cubes of paneer simmered in a smooth, spiced spinach gravy.	\$17.90
KADAI PANEER (HOT) Paneer tossed with capsicum, onions, and bold crushed spices in a thick masala.	\$17.90
BHINDI DO PYAZA (MEDIUM) Okra stir-fried with double onions and aromatic spices for a rustic taste.	\$17.90
SOYA KADAI CHAAP (MEDIUM) Protein-rich soya chaap cooked with capsicum and spices in a spicy kadai-style masala.	\$17.90
PANEER BUTTER MASALA (MEDIUM) Creamy tomato-butter gravy with soft paneer cubes, rich and flavorful.	\$17.90
SPINACH MUSHROOM (MEDIUM) Mushrooms cooked in a savory spinach gravy with earthy, comforting flavors.	\$17.90

BEEF

BEEF MADRAS (MILD) Tender beef simmered in a mildly spiced South Indian curry with warm, aromatic flavors.	\$18.90
BEEF CURRY (MEDIUM) Classic homestyle beef cooked in a rich onion-tomato gravy with traditional spices.	\$18.90
DALCHA BEEF (MEDIUM) Hearty beef and lentils slow-cooked together in a flavorful, rustic masala.	\$18.90
BEEF VINDALOO (HOT) Fiery, tangy curry packed with bold spices and intense heat.	\$18.90
BLACK PEPPER BEEF (HOT) Spicy stir-fried beef tossed with crushed black pepper and roasted spices for a smoky kick.	\$18.90

FISH AND PRAWNS

GOAN FISH CURRY Coastal-style fish simmered in a tangy coconut curry with traditional Goan spices.Goan Prawn Curry	\$17.90
GOAN PRAWN CURRY Juicy prawns cooked in a rich coconut gravy with bold, coastal flavors.	\$17.90
FISH JALFREZI Stir-fried fish tossed with capsicum, onions, and spicy tomato-based masala.	\$17.90
PRAWN JALFREZI Succulent prawns sautéed with crunchy veggies in a hot and tangy jalfrezi sauce	\$17.90

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RICE & BIRYANI

BASMATI PULAO RICE Fragrant basmati rice gently cooked with whole spices and herbs for a light, aromatic side.	\$5.90
JEERA RICE Basmati rice sautéed with cumin seeds; a flavorful side to complement any curry.	\$6.90
SAFFRON RICE Basmati rice infused with saffron, offering a golden hue and aromatic saffron flavor.	\$6.90
VEGETABLE BIRYANI Fragrant basmati rice layered with fresh vegetables, aromatic spices, and slow-cooked for rich, authentic flavor.	\$17.90
CHICKEN DUM BIRYANI Aromatic basmati rice layered with spiced chicken, slow-cooked on dum for deep, rich, and authentic flavors.	\$18.90
CHICKEN TIKKA BIRYANI Fragrant basmati rice layered with smoky chicken tikka and aromatic spices for a bold, flavorful feast.	\$18.90
LAMB DUM BIRYANI Tender lamb layered with fragrant basmati rice and slow-cooked on dum with rich, aromatic spices.	\$19.90
GOAT DUM BIRYANI Succulent goat meat and basmati rice sealed and slow-cooked for deep ,hearty, traditional flavors.	\$20.90

BREADS

PLAIN NAAN Soft and fluffy leavened bread, freshly baked in a tandoor.	\$4.50
BUTTER NAAN Classic naan brushed with rich, melted butter.	\$5.00
GARLIC NAAN Fluffy naan infused with fresh garlic and butter.	\$5.50
TANDOORI ROTI Traditional whole wheat flatbread, cooked in a tandoor.	\$4.00
TANDOORI BUTTERED ROTI Tandoori roti brushed with melted butter for extra flavor.	\$4.50
MISSI ROTI Rustic whole wheat and gram flour flatbread, lightly spiced and cooked fresh on the tawa.	\$5.50
CHEESE NAAN Soft naan stuffed with gooey, melted cheese.	\$6.00
CHILLI CHEESE NAAN Soft naan stuffed with melted cheese and spicy green chillies.	\$6.50
CHEESY GARLIC NAAN Fluffy naan infused with garlic and spicy green chillies.	\$6.50
SPINACH AND CHEESE NAAN Naan filled with creamy spinach and melted cheese.	\$6.50
JALSA NAAN House-special naan, stuffed with a flavourful blend of butter, garlic, spinach, green chilli, and melted cheese.	\$7.00
LACHHA PARANTHA Flaky, multi-layered whole wheat paratha cooked to golden perfection in clay oven.	\$6.50
KASHMIRI NAAN Soft, fluffy naan stuffed with dry fruits and nuts, lightly sweet and baked to golden perfection.	\$6.50

ACCOMPANIMENTS

PAPADUMS (4PC) Light, crispy lentil wafers served as a crunchy side.	\$4.00
CUCUMBER RAITA Refreshing yogurt mixed with cucumber and mild spices.	\$6.00
BOONDI RAITA Creamy yogurt with crunchy boondi pearls and light seasoning.	\$6.00
MANGO CHUTNEY Sweet and tangy mango relish for a flavorful dip.	\$2.50
ONION CHILLI SALAD Fresh onions tossed with green chillies, lemon, and spices for a zesty kick.	\$8.90
GARDEN SALAD A simple mix of fresh greens and vegetables, light and refreshing.	\$9.90
KACHUMBAR SALAD Chopped onions, tomatoes, and cucumber tossed with lemon and herbs for a classic Indian salad.	\$6.90

DESSERT

JALSA KULFI'S (CHOICE OF FLAVOURS)	\$9.90
MANGO Creamy, tropical mango delight bursting with sweet and refreshing flavor.	
PISTASCHIO Rich and nutty pistachio cream with a smooth, indulgent taste.	
MIXED BERRIES A fruity blend of berries swirled into creamy goodness with a sweet-tangy twist.	
FIGS AND WALNUT Luscious figs and crunchy walnuts folded into creamy ice cream for a rich, gourmet treat.	
GULAB JAMUN (2 PCS) Soft, syrup-soaked milk dumplings served warm.	\$8.90

DEAL FOR 1 Choose any 1 curry with rice, 1 naan bread and a can of soft drink.	\$18.90
FAMILY DEAL Choose any 2 curries, 2 rice , 2 naan breads and Papadums	\$44.90
CHOOSE FROM:- - Butter Chicken - Dhaba Chicken Curry - Lamb Rogan Josh - Lamb Korma - Beef Curry - Dal Makhani - Palak Paneer - Mix-veg. curry	
BREADS: - Plain Naan - Butter Naan - Garlic Naan - Tandoori Roti	Terms & conditions applied.